

WINTER SEASON SET MENU

2 Courses £32.00

Members - £29.00

3 Courses £38.00

Members - £33.00

These menus will change on a regular basis to bring you a variety of dishes that complement the season. Where items on the menu are a vegetarian choice these are indicated (v), additional vegetarian options are available on request.

Food Allergies

Please be aware that our food may contain or come into contact with common allergens, such as celery, cereals containing gluten, crustaceans, dairy, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seed, shellfish, soya, sulphur dioxide, tree nuts or wheat. Our staff will be pleased to describe the ingredients of any of the dishes for you. Most of the produce used in the preparation of the menu is obtained locally, or nationally, from small specialist suppliers.

Our set menu is available for lunch and dinner Monday - Wednesday, and for lunch and early evening until 6:30pm Thursday - Sunday.

10% Discretionary Service Charge - Only 5% Discretionary Service Charge for Great Cellar Wine Club Members. Additional Gratuities Optional.

For group bookings, pre-orders are normally required seven days prior to the event for Starters and Mains. Festive decorations and crackers can be provided with our compliments if requested at the time of booking. Deposit required to secure booking.

Our more extensive Cheese Board and Dessert Menu is available upon request on the day of your meal.

STARTERS

Soup du Jour

Chef's Soup of the day, made using the best seasonal ingredients, served with artisan bread or croutons.

Chicken Terrine with Piccalilli

Chicken terrine, black pudding, piccalilli, and toasted hazelnuts

Chalk Stream Trout

Beetroot & Gin Cured chalk stream trout, saffron, beetroot & horseradish.

Wild Mushroom Salad

Wild Mushroom salad, truffle tagliatelle, pink fur potato, pickled beetroot.

MAINS

Hampshire Belly Pork

Roasted belly pork, apple & shallot tart, Dijon mustard mash.

Open Fish Pie

Roasted loin of hake, topped with spring onion mash, smoked haddock & crayfish, served with Dijon and dill.

Braised Lamb Shoulder

Braised lamb shoulder, dauphinoise potato, pearl barley & winter vegetables.

Pumpkin & Goats' Cheese Pithivier

Pumpkin & goats' cheese pithivier, caramelised red onion and Parmentier potato.

DESSERTS

Prune & Armagnac Tart

Prune & armagnac tart, citrus crème fraîche.

Blackberry Parfait

Blackberry parfait, honeycomb & apple sponge.

Chocolate Ganache Tart

Smooth chocolate tart served with Chantilly cream and toasted walnuts.

EXTRAS

Assiette of vegetables..... £6.50
Assiette of vegetables, new potatoes or pomme puree.

Garden Salad..... £9.00
Garden Salad, locally sourced and/or from Quob Park's own Potager.

Triple Cooked Pont Neuf Potatoes£6.00
Triple-cooked Pont Neuf potatoes.

Your Choice of Coffee with Petit Fours.....£5.95
Coffee or Tea and Your choice of either Chef's Selection of Petit Fours or Festive Mince Pie served with Brandy Butter.